

**IN THE CLAIMS**

1. Canceled.
2. (Currently Amended) The ~~low-calorie low-fat butter-flavored topping~~ composition of claim ~~+ 45~~, whereby the composition is packaged in an aerosol container and the composition stands up for at least 10 minutes at room temperature after being emitted from the aerosol container.
3. (Currently Amended) The ~~low-calorie low-fat butter-flavored topping~~ composition of claim ~~+ 45~~, whereby the composition is packaged in an aerosol container such that operation of the aerosol container allows removal of over 90% of the composition.
4. (Currently Amended) The ~~low-calorie low-fat butter-flavored topping~~ composition of claim 3 wherein the aerosol container in which the composition is packaged is pressurized with nitrous oxide.
5. Canceled.
6. (Currently Amended) The topping composition of claim ~~5~~ 45 wherein the protein is selected from cheese whey or and hydrogenated soy powder.
7. (Currently Amended) The topping composition of claim ~~5~~ 45 wherein the bulking agent is comprises starch hydrolyzates.
8. (Currently Amended) The topping composition of claim ~~5~~ 7 wherein the bulking agent is a hydrolysed corn starch with a DE of about 10.

9. (Currently Amended) The ~~topping~~ composition of claim 5 45 wherein the fat ~~is~~ comprises coconut fat.

10. (Currently Amended) The ~~topping~~ composition of claim 9 wherein the coconut fat has a melting point of about 92°F.

11. (Currently Amended) The ~~topping~~ composition of claim 5 49 wherein the butter flavoring ~~is comprised of~~ comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

12. (Currently Amended) The ~~topping~~ composition of claim 5 45 wherein the composition ~~consists essentially of~~ comprises:

- over 60% by weight water;
- between about 14-15% by weight fat;
- between about 12-14% by weight bulking agent;
- between about 2-3% by weight milk powder;
- between about 2-3% by weight protein; and
- between about 0.03-0.06% by weight butter flavoring.

13. (Currently Amended) The ~~topping~~ composition of claim ~~13~~ 12 wherein the composition ~~consists essentially of~~ comprises:

- about 66% by weight water;
- about 14% by weight fat;
- about 12% by weight bulking agent;
- about 2.6% by weight milk powder;
- about 2.6% by weight protein; and
- between about 0.04-0.05% by weight butter flavoring.

14. (Currently Amended) The ~~topping~~ composition of claim ~~14~~ 45 further comprising:

- less than about 1% by weight nonionic, lipophilic emulsifier;
- less than about 1% by weight nonionic, hydrophilic emulsifier;
- less than about 1% by weight other emulsifier;
- less than about 1% by weight lecithin;
- less than about 1% by weight cellulose gel;
- between about 1-2% by weight salt; and
- less than about 1% by weight coloring.

15. (Currently Amended) The ~~topping~~ composition of claim 14 comprising:

- about 0.37% by weight cellulose gel;
- about 0.297% by weight nonionic lipophilic emulsifier;
- about 0.053% by weight nonionic hydrophilic emulsifier;
- about 0.053% by weight lecithin;
- about 0.095% by weight other emulsifier;
- about 1.71% by weight salt; and
- about 0.03% by weight coloring.

16. (Currently Amended) The ~~topping~~ composition of claim 14 wherein the cellulose gel is microcrystalline cellulose, the nonionic lipophilic emulsifier is ~~Duratan™ 60 sorbitan monostearate~~, the nonionic hydrophilic emulsifier is polysorbate 60, the other emulsifier is monodiglyceride and the coloring is annatto.

17. (Currently Amended) ~~The low-calorie low-fat A~~ butter-flavored topping composition of claim 1 consisting essentially of comprising:

- more than about 50% by weight water;
- over 40% by weight whole milk;
- over 25% by weight heavy cream;
- ~~between~~ about 10 to 16% by weight bulking agent; ~~and~~
- less than about 1% by weight butter flavoring~~([,])~~ ~~and~~
- the composition has a fat content of less than about 16% by weight.

~~whereby the fat in the composition is provided by the whole milk and heavy cream.~~

18. (Currently Amended) The ~~topping~~ composition of claim 17 wherein the bulking agent ~~is comprises~~ starch hydrolyzates.

19. (Currently Amended) The ~~topping~~ composition of claim 18 wherein the bulking agent ~~is comprises~~ a hydrolyzed corn starch with a DE of about 10.

20. (Currently Amended) The ~~topping~~ composition of claim 17 wherein the butter flavoring is ~~comprised of~~ comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

21. (Currently Amended) The ~~topping~~ composition of claim 17 wherein the composition consists ~~essentially of~~ comprises:

- over 50% by weight whole milk;
- over 30% by weight heavy cream;
- between about 11-13% by weight bulking agent; and
- between about 0.03-0.05% by weight butter flavoring.

22. (Currently Amended) The ~~topping~~ composition of claim 21 wherein the composition consists ~~essentially of~~ comprises:

- about 52.8% by weight whole milk;
- about 33% by weight heavy cream;
- about 12% by weight bulking agent; and
- about 0.04% by weight butter flavoring.

23. (Currently Amended) The ~~topping~~ composition of claim 17 further comprising:

- less than about 2% by weight salt;
- less than about 1% by weight cellulose gel;
- less than about 0.5% by weight lecithin; and
- less than about 0.5% by weight coloring.

24. (Currently Amended) The ~~topping~~ composition of claim 23 comprising:

- about 1.7% by weight salt;
- about 0.37% by weight cellulose gel;
- about 0.05% by weight lecithin; and
- about 0.03% by weight coloring.

25. (Currently Amended) The ~~topping~~ composition of claim 23 wherein the cellulose gel is microcrystalline cellulose and the coloring is annatto.

26. (Currently Amended) A water-based ~~low-calorie low-fat~~ butter-flavored topping composition comprising:

- over 50% by weight water;
- between about 13-16% by weight fat ~~by weight~~;
- between about 10-16% by weight bulking agent;
- between about 1-5% by weight milk powder;
- between about 1-5% by weight protein; and
- less than about 1% by weight butter flavoring,

whereby the composition exhibits between about 250-350% overrun.

27. (Currently Amended) The ~~topping~~ composition of claim 26 whereby the composition stands up for at least 10 minutes at room temperature after being emitted from an aerosol container.

28. (Currently Amended) A milk-based ~~low-caloric low-fat~~ butter-flavored topping composition comprising:

- over 40% by weight whole milk;
- over 25% by weight heavy cream;
- between about 10-16% by weight bulking agent; and
- less than about 1% by weight butter flavoring,

whereby the composition exhibits between about 250-350% overrun.

29. (Currently Amended) The ~~topping~~ composition of claim 28 whereby the composition stands up for at least 10 minutes at room temperature after being emitted from an aerosol container.

30. (Currently Amended) The ~~topping~~ composition of claim 28 wherein the heavy cream has a fat content of about 38% and the whole milk has a fat content of about 3.2%.

31-44. Canceled.

45. (New) A butter-flavored topping composition comprising:

- more than about 50% by weight water;
- about 13-16% by weight fat;
- about 0.02-less than about 4% by weight emulsifier;
- about 10-16% by weight bulking agent;
- about 1-5% by weight milk powder;
- about 1-5% by weight protein; and
- butter flavoring in an amount sufficient to impart a butter flavor to the composition.

46. (New) The composition of claim 45 wherein the composition has an overrun of about 250-350%.

47. (New) The composition of claim 45 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

48. (New) The composition of claim 45 wherein the butter flavoring is present in an amount of less than about 1% by weight.

49. (New) A butter-flavored topping composition comprising:

- about 50% by weight or more water;
- about 13 to 16% by weight fat;
- emulsifier in an amount sufficient to induce formation of a stable composition;
- about 10 to 16% by weight bulking agent;
- protein in an amount sufficient for foaming of the composition; and
- butter flavoring in an amount sufficient to impart a butter flavor to the composition.

50. (New) The composition of claim 49 wherein the fat comprises coconut fat.

51. (New) The composition of claim 49 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

52. (New) The composition of claim 51 wherein the emulsifier is present in an amount of about 0.02 to less than about 4% by weight.

53. (New) The composition of claim 49 wherein the bulking agent comprises starch hydrolyzates.

54. (New) The composition of claim 53 wherein the bulking agent comprises a hydrolysed corn starch with a DE of about 10.

55. (New) The composition of claim 49 wherein the protein is present in an amount of about 1 to 5% by weight.

56. (New) The composition of claim 55 wherein the protein is selected from whey and hydrogenated soy powder.

57. (New) The composition of claim 49 wherein the butter flavoring is present in an amount of less than about 1% by weight.

58. (New) The composition of claim 56 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

59. (New) The composition of claim 49 wherein:

- the composition has an overrun of about 250-350% once dispensed from a pressurized container; and
- stands up for at least 10 minutes at room temperature once dispensed from the container.